

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

CONSERVE FOODS!

BEGIN NOW

Prevent food waste by being ready to can, preserve, dry, pickle, salt, or store surplus fruits and vegetables. See that everything needed is at hand and ready to use.

As tin cans may be scarce—

- (1) Can for home use in glass or stoneware containers.
- (2) Reserve tight-sealing containers for canning. Put up jams, jellies, preserves, and fruit juices in glasses or bottles sealed with cork or paper and paraffin.
- (3) Concentrate products, especially soup mixtures, so that each container will hold as much canned food and as little water as possible.
- (4) Dry such vegetables as corn, string beans, navy beans, mature lima beans, okra, etc. Pickle or brine suitable vegetables in crocks.
- (5) Make your fields or home gardens produce dry beans, peanuts, soy beans, cabbage, potatoes, and root crops that can be stored in pit or cellar.

**DON'T HAVE AN EMPTY CONTAINER
IN YOUR NEIGHBORHOOD NEXT FALL**

**U. S. DEPARTMENT OF AGRICULTURE
WASHINGTON, D. C.**

8-3785

Write to-day to the U. S. Department of Agriculture, Washington, D. C., for free Farmers' Bulletins:

839, Home Canning by the One-Period Cold Pack Method. (Northern and western States.)

841; Home and Community Drying of Fruits and Vegetables.

853, Home Canning of Fruits and Vegetables. (Southern States.)

CONSERVE FOODS!

BEGIN NOW

Prevent food waste by being ready to can, preserve, dry, pickle, salt, or store surplus fruits and vegetables. See that everything needed is at hand and ready to use.

As tin cans may be scarce—

- (1) Can for home use in glass or stoneware containers.
- (2) Reserve tight-sealing containers for canning. Put up jams, jellies, preserves, and fruit juices in glasses or bottles sealed with cork or paper and paraffin.
- (3) Concentrate products, especially soup mixtures, so that each container will hold as much canned food and as little water as possible.
- (4) Dry such vegetables as corn, string beans, navy beans, mature lima beans, okra, etc. Pickle or brine suitable vegetables in crocks.
- (5) Make your fields or home gardens produce dry beans, peanuts, soy beans, cabbage, potatoes, and root crops that can be stored in pit or cellar.

DON'T HAVE AN EMPTY CONTAINER
IN YOUR NEIGHBORHOOD NEXT FALL

U. S. DEPARTMENT OF AGRICULTURE
WASHINGTON, D. C.

8—3785

Write to-day to the U. S. Department of Agriculture, Washington, D. C., for free Farmers' Bulletins:

839, Home Canning by the One-Period Cold Pack Method. (Northern and western States.)

841, Home and Community Drying of Fruits and Vegetables.

853, Home Canning of Fruits and Vegetables. (Southern States.)

Write to-day to the U. S. Department of Agriculture, Washington, D. C., for free Farmers' Bulletins:

839, Home Canning by the One-Period Cold Pack Method. (Northern and western States.)

841, Home and Community Drying of Fruits and Vegetables.

853, Home Canning of Fruits and Vegetables. (Southern States.)

